Gas Range Cooker

Cookmaster

CK100G232

Please read this user manual first!

Dear Customer,
Thank you for purchasing this Leisure product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.
Remember that this user manual is also applicable for several other models. Differences between models will be identified in the manual.

Explanation of symbols

Throughout this user manual the following symbols are used:

Important information or useful hints about usage.

Warning of hazardous situations with regard to life and property.

Warning of electric shock.

Warning of risk of fire.

Warning of hot surfaces.

Arçelik A.Ş.
Karaağaç caddesi No:2-6
34445 Sütlüce/Istanbul/TURKEY
Made in TURKEY

CE

TABLE OF CONTENTS

1 Important instructions and warnings for safety and environment 4

General safety....4
Safety when working with gas....4
Electrical safety....5
Product safety....6
Intended use....7
Safety for children....8
Disposing of the old product....8
Package information....8

2 General information 9

Overview....9
Technical specifications....10
Package contents....11
Injector table....12

3 Installation 13

Before installation....13
Installation and connection....15
Gas conversion....17
Future Transportation....20

4 Preparation 21

Tips for saving energy....21
Initial use....21
Time setting....21
First cleaning of the appliance....22
Initial heating....22

5 How to use the hob 23

General information about cooking....23
Using the hobs....23

6 How to operate the oven 25

General information on baking, roasting and grilling....25
How to operate the main gas oven (LHS)....25
Using the oven clock....26
Using the keylock....27
Using the clock as an alarm....27
Cooking times table for LHS -main oven....28
How to operate the grill (LHS)....29
Cooking times table....30
How to operate the RHS oven....31
Cooking times table for Grill (LHS)....31

7 Maintenance and care 32

General information....32
Cleaning the hob....32
Cleaning the control panel....32
Cleaning the oven/grill cavities....32
Removing the drop down oven doors....33
Removing the door inner glass....33
Replacing the oven lamp....34

8 Troubleshooting 35

9 Guarantee and Service 36

1 Important instructions and warnings for safety and environment

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

General safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
  Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Never place the product on a carpet-covered floor. Otherwise, lack of airflow beneath the product will cause electrical parts to overheat. This will cause problems with your product.
- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty. Before installation, read the instructions carefully.
- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

Safety when working with gas

- Any works on gas equipment and systems may only be carried out by authorised qualified persons who are Gas Safe registered.
- Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- This appliance is not connected to a combustion products or evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
- The use of gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep

natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of the mechanical ventilation where present.

- Gas appliances and systems must be regularly checked for proper functioning. Regulator, hose and its clamp must be checked regularly and replaced within the periods recommended by its manufacturer or when necessary.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colourless, odourless and very toxic gas, which has a lethal effect even in very small doses.
- Request information about gas emergency telephone numbers and safety measures in case of gas smell from you local gas provider.

What to do when you smell gas

- Do not use open flame or do not smoke. Do not operate any electrical buttons (e.g. lamp button, door bell and etc.) Do not use fixed or mobile phones. Risk of explosion and toxication!
- Open doors and windows.
- Turn off all valves on gas appliances and gas meter at the main control valve, unless it's in a confined space or cellar.
- Check all tubes and connections for tightness. If you still smell gas leave the property.
- Warn the neighbours.
- Call the fire-brigade. Use a telephone outside the house.
- Do not re-enter the property until you are told it is safe to do so.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by the Authorized Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the “Technical specifications”. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.

- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similary qualified persons in order to avoid a hazard.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided either by a mains plug, or a switch built into the fixed electrical installation, according to construction regulations.
- Rear surface of the oven gets hot when it is in use. Make sure that the gas/electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the appropriate switch in the consumer unit in your home.
- Make sure that fuse rating is compatible with the product.

Product safety

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- Use the shelves as described in "How to operate the electric oven".
- Do not use the product if the front door glass removed or cracked.
- Oven handle is not towel dryer. Do not hang up towel, gloves, or similar textile products when the grill function is at open door.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Danger of fire: Do not store items on the cooking surfaces.

Prevention against possible fire risk!

- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.
- Ensure liquid or moisture is not accessible to the electrical connection point.
- Ensure the gas connection is sound and not likely to cause a gas leak.

Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- This product should not be used for warming the plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles. This product should

also not be used for room heating purposes.

- The manufacturer shall not be liable for any damage caused by improper use or handling errors.
- The oven can be used for defrosting, baking, roasting and grilling food.

Safety for children

- Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical and/or gas products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.
- When the door is open, do not load any heavy object on it and do not allow children to sit on it. It may overturn or door hinges may get damaged.

Disposing of the old product

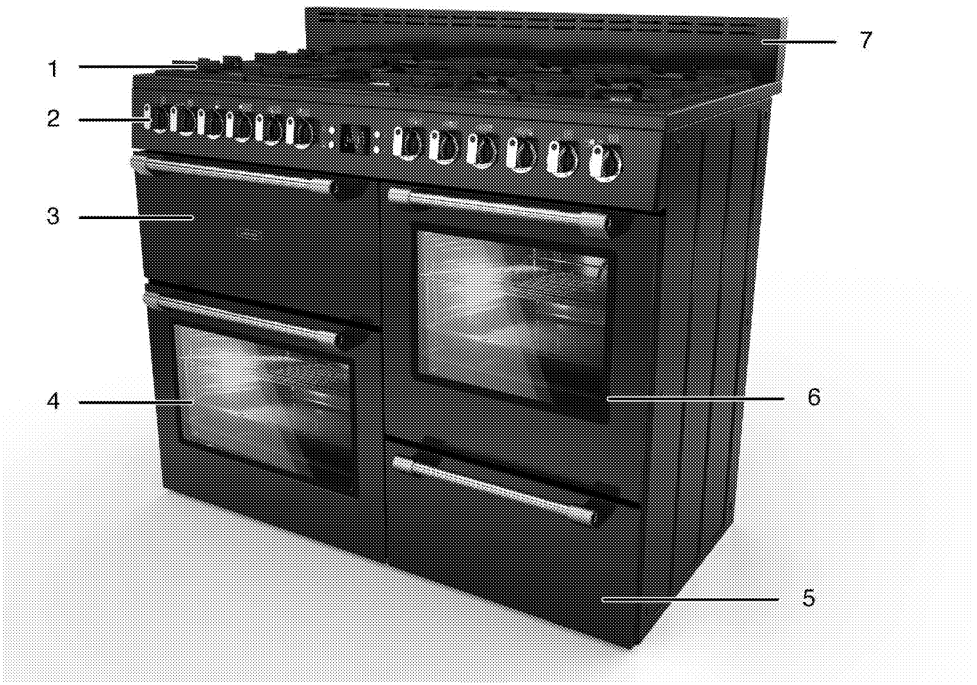
Dispose of the old product in an environmentally friendly manner.
This equipment bears the selective sorting symbol for waste electrical and electronic equipment (WEEE).
This means that this equipment must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment. For further information, please contact local or regional authorities.
Refer to your local dealer or solid waste collection centre in your area to learn how to dispose of your product.
Before disposing of the product, cut off the power cable plug and make the door lock (if any) unusable to avoid dangerous conditions to children.

Package information

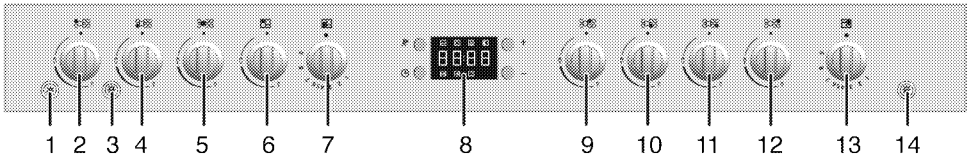
- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

2 General information

Overview



1	Burner plate	5	Lower part
2	Control panel	6	RHS oven
3	LHS Top - Grill	7	Splashback
4	LHS Main oven		



1	Ignition button	8	Digital timer
2	Auxiliary burner Rear left	9	Normal burner Middle- rear
3	Lamp button for LHS main oven	10	Normal burner Middle front
4	Rapid burner Front left	11	Auxiliary burner Front right
5	Wok burner Middle	12	Rapid burner Rear right
6	Oven knob for LHS top grill	13	Oven knob for RHS oven
7	Oven knob for LHS main oven	14	Lamp button for RHS oven

Technical specifications

GENERAL	
External dimensions (height / width / depth)	900 mm/1000 mm/600 mm
Voltage / frequency	220-240 V ~ 50 Hz
Fuse	min. 13 A
Cable type / section	H05VV-FG 3 x 1 mm^2 or equivalent
Cable length	max. 2 m
Category of gas product	Cat II 2H3+
Gas type / pressure	NG G 20/20 mbar
Total gas consumption	23.3 kW
Converting the gas type / pressure[S]	LPG G 30/28-30 mbar
– optional	Propane 31/37 mbar
HOB	
Burners	
Rear left	**Auxiliary burner**
Power	1000 W
Front left	**Rapid burner**
Power	3000 W
Middle	**Wok burner**
Power	4000 W
Middle- rear	**Normal burner**
Power	2000 W
Middle front	**Normal burner**
Power	2000 W
Front right	**Auxiliary burner**
Power	1000 W
Rear right	**Rapid burner**
Power	3000 W
OVEN/GRILL	
Main oven-LHS	**Gas oven**
Oven gas consumption	2,5 kW
Inner lamp	15–25 W
Top oven-LHS	**Grill**
Grill gas consumption	2.3 kW
RHS oven	**Gas oven**
Oven gas consumption	2,5 kW
Inner lamp	15–25 W

Technical specifications may be changed without prior notice to improve the quality of the product.

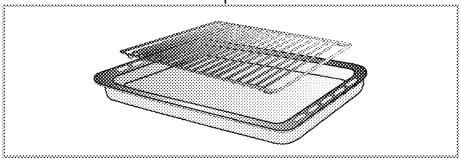
Figures in this manual are schematic and may not exactly match your product.

Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

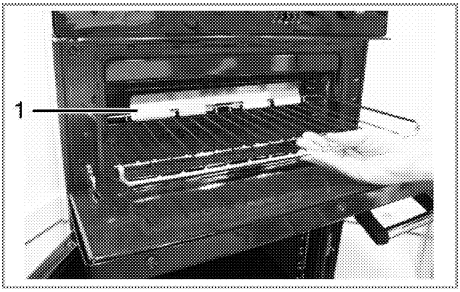
Package contents

Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

1. User manual
2. Small wire shelf
   It is placed into the tray (if supplied) in order to collect the dripping fat while grilling so that the oven is kept clean.



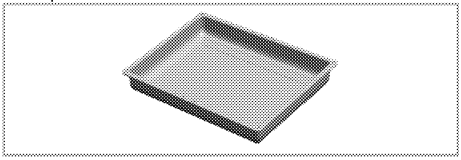
3. Wire shelf shield metal
   Can be used for roasting and as deposit for baking, roasting and casserole dishes. In order to get best cooking performance it should be used together with the wire shelf shield metal on the rear side.



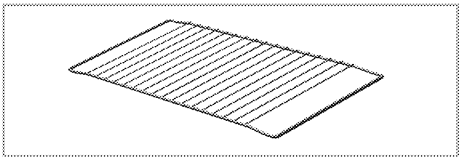
1 Metal shield

Metal shield should be attached on the rear-upper side of wire shelf. Use the wire shelf as its bended side positioned on the front of the cavity and turned downside.

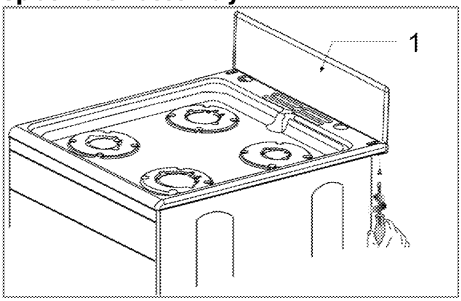
4. Small oven tray
   Used for small portions. This oven tray is placed onto the wire shelf.



5. Wire Shelf
   Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.

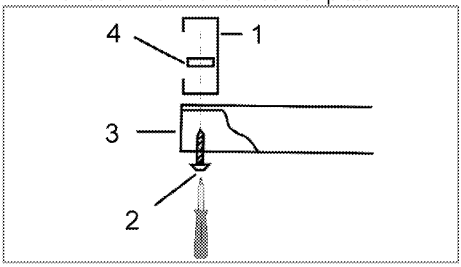


Splash back assembly



1 Splashback

1. Please take splashback and package of screws and nuts.
2. Place splashback according to the drawing, place nut inside splashback on to the hole, screw the splashback to the burner's plate with screw form under burner plate



1 Splashback
2 Screw
3 Burner plate
4 Nut

3. Do not overtighten the screws as damage to the hob or splashback could occur.

Injector table

Position hob zone / Gas type / Gas pressure	1000 W Rear left	3000 W Front left	4000 W Middle	2000 W Middle-rear	2000 W Middle front	1000 W Front right	3000 W Rear right
G 20/20 mbar	78	125	144	104	104	78	125
G 30/28-30 mbar	50	85	101	69	69	50	85
G 31/37 mbar	50	85	101	69	69	50	85

Gas type / Gas pressure-Top OVEN	Grill
G 20/20 mbar	110
G 30/28-30 mbar/ G 31/37 mbar	75

Gas type / Gas pressure-Main OVEN and RHS oven	Gas oven
G 20/20 mbar	115
G 30/28-30 mbar / G 31/37 mbar	78

3 Installation

Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.

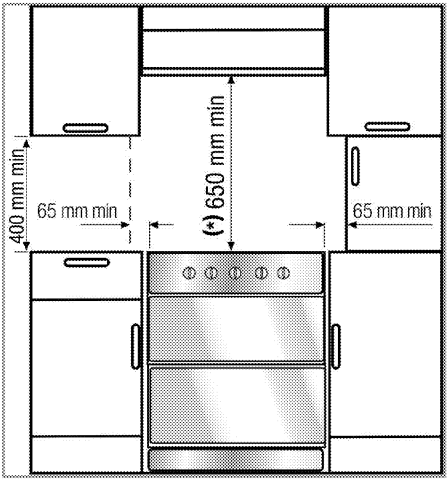
Preparation of location and electrical and gas installation for the product is under customer's responsibility.

DANGER:
The product must be installed in accordance with all local gas and/or electrical regulations.

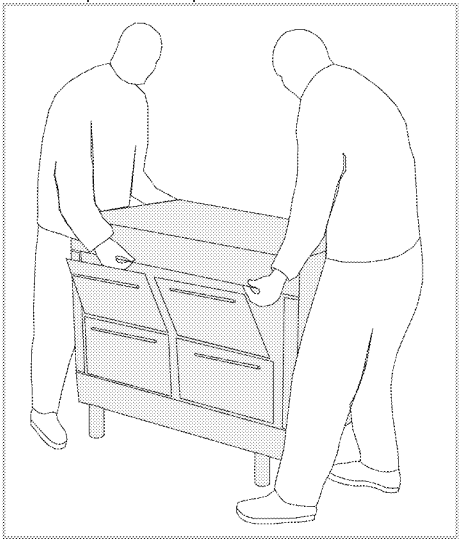
DANGER:
Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.
Damaged products cause risks for your safety.

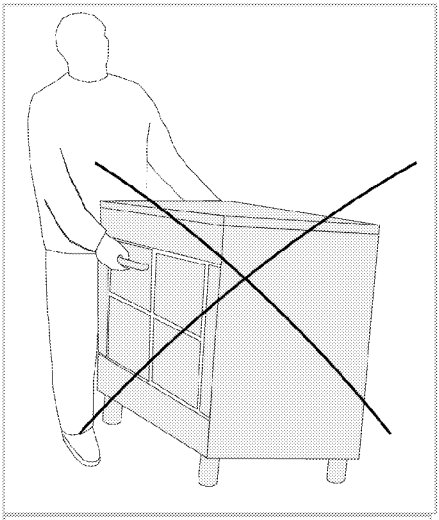
Before installation

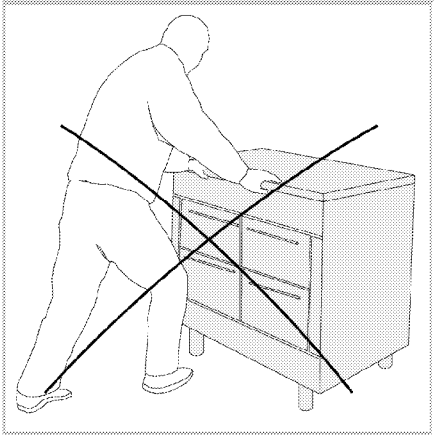
To ensure that critical air gaps are maintained under the appliance, we recommend that this appliance is mounted on a solid base and that the feet do not sink into any carpet or soft flooring.
The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bakeware and food.



- It can be used with cabinets on either side but in order to have a minimum distance of 400 mm above hotplate level allow a side clearance of 65mm between the appliance and any wall, partition or tall cupboard.
- It can also be used in a free standing position. Allow a minimum distance of 650 mm above the hob surface.
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer' instructions regarding installation height (min 650 mm).
- Movement of your appliance is most easily achieved by lifting the front as indicated in the drawing. Open the oven door sufficiently to allow a comfortable and safe grip on the underside of the oven roof avoid causing any damage to the grill element or any internal parts of the oven. Do not move by pulling on the door handle or knobs. Move the appliance a bit at a time until placed in the position required.





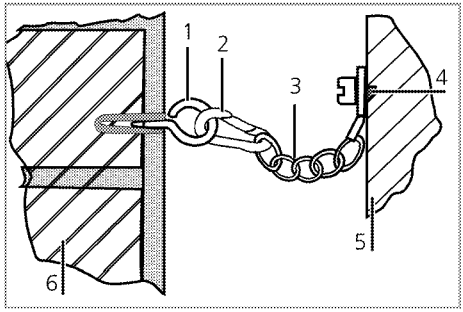


- The appliance corresponds to device class 1, i.e. it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.
- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).

Safety chain

The appliance must be secured against overbalancing by using the supplied two safety chains on your oven.

Fasten hook (1)by using a proper peg to the kitchen wall (6) and connect safety chains (3) to the hook via the locking mechanism (2).



1 Stability hook
2 Locking mechanism
3 Safety chain (supplied and mounted to oven)
4 Firmliy fix chain to cooker rear
5 Rear of cooker
6 Kitchen wall

Stability chain to be as short as practicable to avoid oven tilting forward and diagonal to avoid oven side tilting.

Cooker stability chain for cookers not designed with bracket engagement slot.

Room ventilation

All rooms require an openable window, or equvalent, and some rooms will require a permanent vent as well.

The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room.

Good room ventilation is essential for safe operation of your appliance. If there is no window or door available for room ventilation, an extra ventilation must be installed.

The appliance may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The appliance must not be installed in a bed-sitting room of less than 20m^3.

Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.

Room size	Ventilation opening
smaller than 5 m^3	min. 100 cm^2
5 m^3 to 10 m^3	min. 50 cm^2
greater than 10 m^3 den	not required
In the cellar or basement	min. 65 cm^2

Installation and connection

Product can only be installed and connected in accordance with the statutory installation rules.

Do not install the product next to refrigerators or freezers. The heat emitted by the product will increase the energy consumption of cooling appliances.

- Carry the product with at least two persons.
- Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.

Do not use the door and/or handle to carry or move the product. The door, handle or hinges get damaged.

Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.

DANGER:
The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation.
Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.

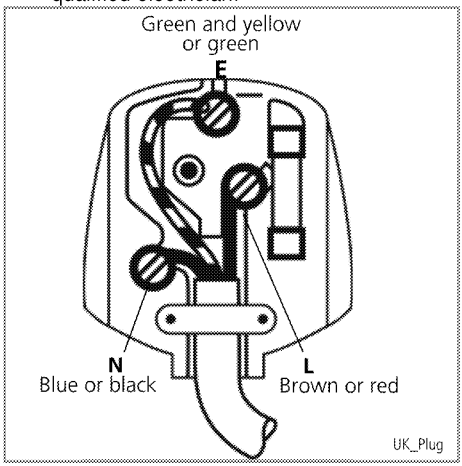
DANGER:
The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.
A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

The mains supply data must correspond to the data specified on the type label of the product. The rating plate is either seen when the door or the lower cover is opened or it is located at the rear wall of the unit depending on the unit type. Power cable of your product must comply with the values in "Technical specifications" table.

Power cable plug must be within easy reach after installation (do not route it above the hob).

The moulded plug on this appliance incorporates a 13 A fuse. Should the fuse need to be replaced an ASTA approved BS1362 fuse of the same rating must be used. Do not forget to refit the fuse cover. In the event of losing the fuse cover, the plug must not be used until a replacement fuse cover has been fitted. Colour of the replacement fuse cover must be the same colour as that visible on the pin face of the plug. Fuse covers are available from any good electrical store.

- Fitting a different plug
  As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals on your plug, proceed as follows:
- Brown cable = L (Live)
- Blue cable = N (Neutral)
- Green/yellow cable must be connected to ground (E) ⏚ line.
  With the alternative plugs a 13 A fuse must be fitted either in the plug or adaptor or in the main fuse box. If in doubt contact a qualified electrician.



DANGER:
Before starting any work on the electrical installation, disconnect the product from the mains supply.
There is the risk of electric shock!

Plug the power cable into the socket.

Gas connection

DANGER
Product can be connected to gas supply system only by an authorised and qualified person.
Risk of explosion or toxication due to unprofessional repairs!
Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.

DANGER
Before starting any work on the gas installation, disconnect the gas supply.
There is the risk of explosion!

- Gas adjustment conditions and values are stated on labels (or ion type label).
- In the UK, Gas Safe registered installers (Including the Regions of British Gas) undertake to work to safe and satisfactory standards.

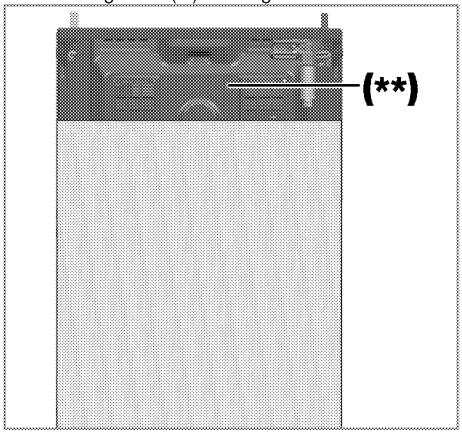
Regulations

The cooker must be installed in accordance with the Gas Safety (Installation and Use) Regulations and the relevant Building Regulations in force.

Your product is equipped for natural gas (NG).

The cooker is designed for UK installation using a flexible connection with tubing in accordance with the regulations in force.
Length of 900mm is recommend.
Make sure that the natural gas valve is readily accessible.
Service Representative will remove the plug during connection and connect your appliance by means of a straight connection device (coupling).

If a flexible hose is used it must not come into contact with the top 150mm/6 inches (hot region) of the rear of the appliance. Do not pass the hose through the (**) hot region behind the oven.

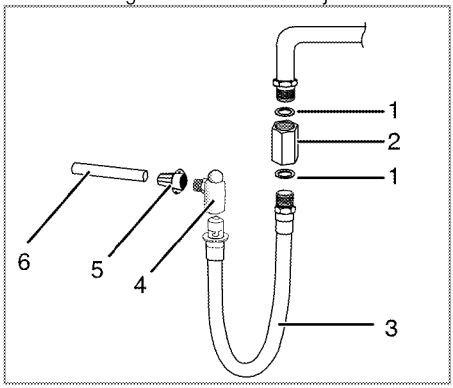


(**) Hot region

If you need to use your appliance later with a different type of gas, you must consult an authorised service centre for the related conversion procedure.

Seal all connections with gas sealant.

1. Shut gas supply.
2. Connect safety (gas) hose 3 to the inlet valve of the oven.
3. Connect gas hose with elbow joint 4 .



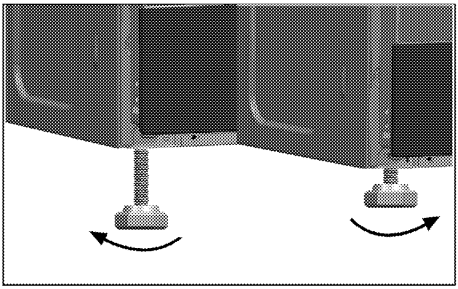
1 Gasket
2 Adapter (optional) with 1/2" outlet
3 Gas (safety) hose
4 Valve with 90° outlet
5 Connection piece
6 Gas supply pipe

DANGER
Risk of explosion by damage of the safety tube!
The safety tube must not be clamped, bent or trapped or come into contact with hot parts of the appliance.

- Push the product towards the kitchen wall.
- Hook safety chain.

Adjusting the feet of oven

The appliance should be located on a level surface. The front and rear feet can be adjusted as required to raise or lower the appliance by turning the feet clockwise or anti clockwise. The height of the appliance should not exceed 930mm.



Final check

1. Open gas supply.
2. Check gas installations for secure fitting and tightness.
3. Ignite burners and check appearance of the flame.

The flames should be blue and burn smoothly. If the flames appear yellowish, check secure position of the burner cap or clean the burner. Switch off gas and let burner cool before touching it.

Gas conversion

DANGER
Risk of explosion!
Before starting any work on the gas installation, please shut off the gas supply.

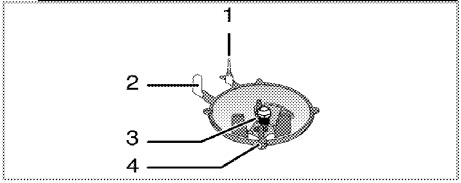
In order to change your appliance's gas type, change all injectors and make flame adjustment for all valves at reduced flow rate position.

- Gas conversion must only be carried out by a Gas Safe registered installer or service agent.

Exchange of injector for the burners

1. Take off burner cap and burner body.
2. Unscrew injectors by turning the counter-clockwise.
3. Fit new injectors.
4. Check all connections for secure fitting and tightness.

New injectors have their position marked on their packing or injector table on *Injector table, page 11* can be referred to.



1 Flame failure device
2 Spark plug
3 Injector
4 Burner

Unless there is an abnormal condition, do not attempt to remove the gas burner taps. You must call an Authorised service agent if it is necessary to change the taps.

Reduced gas flow rate setting for hob taps

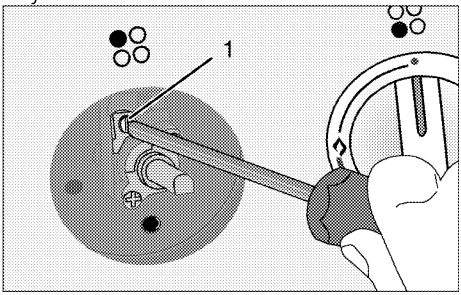
1. Ignite the burner that is to be adjusted and turn the knob to the reduced position.
2. Remove the knob from the gas tap.
3. Use an appropriately sized screwdriver to adjust the flow rate adjustment screw.

For LPG (Butane - Propane) turn the screw clockwise. For the natural gas, you should turn the screw **counter-clockwise**once.

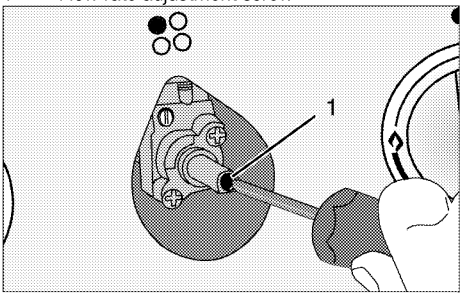
» The normal length of a straight flame in the reduced position should be 6-7 mm.

4. If the flame is higher than the desired position, turn the screw clockwise. If it is smaller turn anticlockwise.
5. For the last control, bring the burner both to high-flame and reduced positions and check whether the flame is on or off.

Depending on the type of gas tap used in your appliance the adjustment screw position may vary.



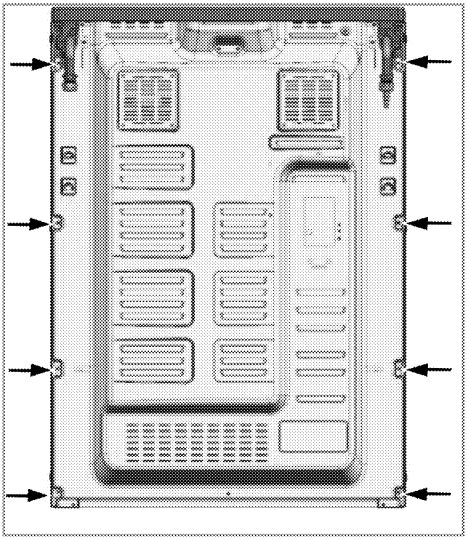
1 Flow rate adjustment screw

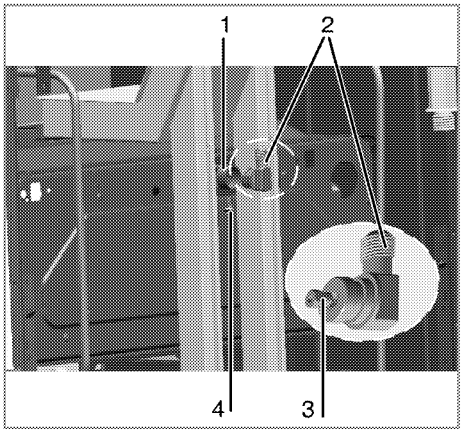


1 Flow rate adjustment screw

Exchange of injector for grill burner (LHS-Top)

1. Unscrew the screws fixing the rear cover sheet .

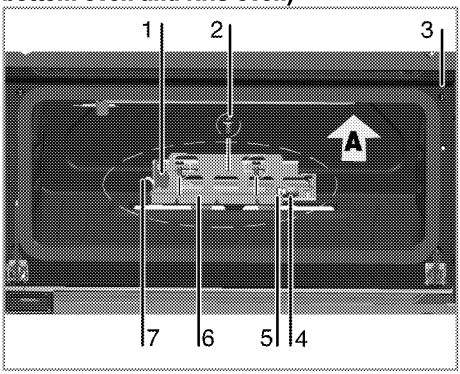




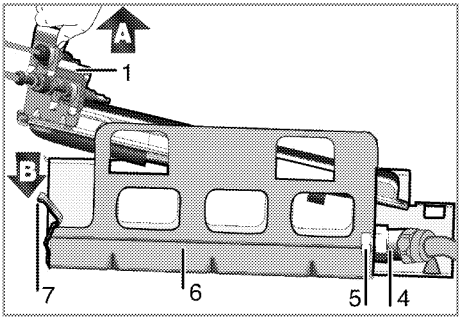
1 Grill burner
2 Injector holder
3 Injector
4 Fixing screw

2. After removing the rear cover sheet, you can reach the grill burner tube (1) and grill injector holder (2).
3. Unscrew the grill injector holder (2) fixing screw (4).
4. Unscrew the injector (3) and replace it with appropriate injector, see injector table, on *Injector table, page 6*.
5. Conduct the leakage control after replacing the injector.
6. Assemble the injector holder (2) into the grill burner tube (1).
7. Fix the injector holder by the screw (4).
8. Assemble the rear cover sheet.

Exchange of injector for oven burner (LHS bottom oven and RHS oven)

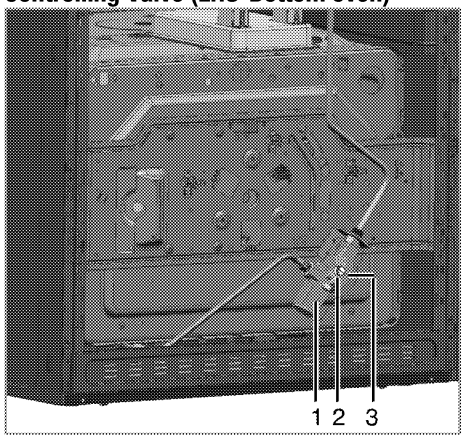


1 Oven burner
2 Screw (3 pieces)
3 Cut-off valve (model dependant)
4 Injector holder
5 Injector
6 Oven burner holder
7 Clips



1. Unscrew 3 screws (2) to remove oven burner (1) and oven burner holder (7).
2. Gently pull up burner and holder in “A” direction- be careful with gas connection tube and thermocouple.
3. Push the clips (7) in “B” direction to disassemble oven burner (1) and its holder(6).
4. Unscrew the injector (5) and replace it with appropriate injector, see, injector table.
5. Conduct the leakage control after replacing the injector.
6. Assemble the oven burner (1) to its holder (6) by pushing the burner on the clips (7) in “B” direction.
7. Mount the oven burner (1) and holder (6) as a group to the cavity by screwing 3 screws (2).

Exchange of By-pass screw for Flame Controlling Valve (LHS-Bottom oven)



1 Flame controlling valve
2 Klinger seal (leakage)
3 By-pass screw

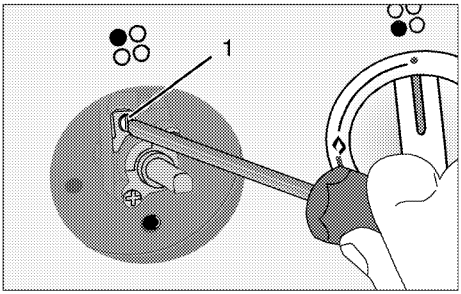
Replace By-pass screw and leakage seal on the Flame Controlling Valve.
By-pass screw have the works below:

- **"N"** NG
- **"L"** LPG

Reduced flow adjustment for the gas oven

For the appropriate functioning of the oven re-checking the by-pass adjustment is extremely important. In order to provide maximum security to the user these operations have to be done with care.

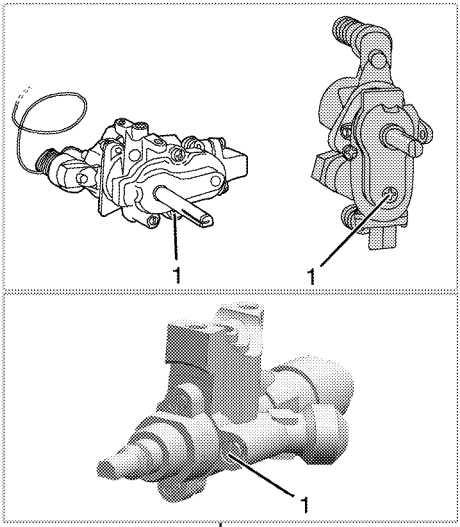
1. Ignite the burner that is to be adjusted and turn the knob to the high flame position.
2. Close the oven door and wait for 10 to 15 minutes until the oven becomes ready for adjustment.
3. Take out the knob
4. After 15 minutes, adjust the oven to the lowest flame position.



5. Set the flame length to 2 to 3 mm by means of the screw 1 on the oven tap. Turning in clockwise direction reduces the flame, turning counter-clockwise increases the flame.

If the temperature of the oven increases unintendedly, turn off the oven and call the authorised service agent to have oven thermostat repaired.

To reduce flow adjustment of LHS bottom oven, it should be removing the control panel. It can not be adjust by removing control knobs.



Butan/propan	Natural gas
Fasten the screw until the end	Loosen the screw 1/2 round

If the gas type of the unit is changed, then the rating plate that shows the gas type of the unit must also be changed.

Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
- Secure the caps and pan supports with adhesive tape.
- Do not use the door or handle to lift or move the product.

Do not place any objects onto the product and move it in upright position.

Check the general appearance of your product for any damages that might have occurred during transportation.

4 Preparation

Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.

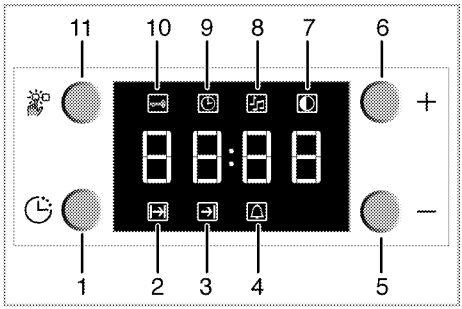
Initial use

Time setting

Before you can use the oven, the time must be set. If the time is not set, oven will not operate.

While making any adjustment, related symbols on the clock will flash.

Press „–“ or „+“ (5/6) keys to set the time after the oven in energized for the first time.



1 Program key
2 Cooking time
3 End of cooking time
4 Alarm
5 Minus key
6 Plus key
7 Screen brightness setting
8 Alarm volume
9 Current time
10 Keylock
11 Adjustment key

After setting the time, you can start and end the cooking by selecting the desired position with temperature button and function button.

If the current time is not set, time setting will start increasing/moving up from **12:00**. Clock symbol *'9'* will be displayed to indicate that the current time has not been set. This symbol will disappear once the time is set.

Current time settings are cancelled in case of power failure. It needs to be readjusted.

To change the time of the day you have previously set:

1. Press (11) key to activate current time symbol *'9'*.
2. Press „–“ or „+“ (5/6) keys to set the current time.

Changing screen brightness adjustment

1. Press (11) key to activate screen brightness symbol *'7'* for screen brightness adjustment.
2. Press **'–'** or **'+'** (5/6) keys to set the desired brightness.

» Selected brightness level will appear as **d-01**, **d-02** or **d-03** on the display.

First cleaning of the appliance

The surface might get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Initial heating

Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.

WARNING
Hot surfaces cause burns!
Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

5 How to use the hob

General information about cooking

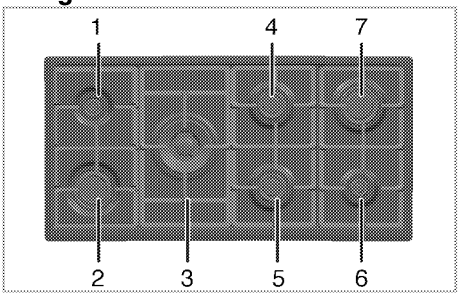
Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire. **Never attempt to extinguish a possible fire with water!** When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the hob if it is safe to do so and call the fire department.

- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Such vessels should not be used to keep foods either.
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing.
  Do not put covers of saucepans or pans on cooking zones.
  Place the saucepans in a manner so that they are centered on the cooking zone.
  When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

Gas cooking

- Size of the vessel and the flame must match each other. Adjust the gas flames so that they will not extend the bottom of the vessel and center the vessel on saucepan carrier.

Using the hobs



List of advised diameter of pots to be used on related burners.

1 Auxiliary burner 12-18 cm
2 Rapid burner 22-24cm
3 Wok burner 22-24cm
4 Normal burner 18-20 cm
5 Normal burner 18-20 cm
6 Auxiliary burner 12-18 cm
7 Rapid burner 22-24cm

Large flame symbol indicates the highest cooking power and small flame symbol indicates the lowest cooking power. In turned off position (top), gas is not supplied to the burners.

Igniting the gas burners

Gas burners are ignited with ignition buttons.

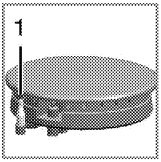
1. Keep burner knob pressed.
2. Turn it counter clockwise to large flame symbol.
3. Press and release the ignition button. Repeat the procedure until the released gas is ignited.

4. Adjust it to the desired cooking power.

Turning off the gas burners

Turn the keep warm zone knob to off (upper) position.

Gas shut off safety system (in models with thermic component)



1. Gas shut off safety

As a counter measure against blow out due to fluid overflows at burners, safety mechanism trips and shuts off the gas.

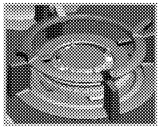
- Push the knob inwards and turn it counter clockwise to ignite.
- After the gas ignites, keep the knob pressed for 3-5 seconds more to engage the safety system.
- If the gas does not ignite after you press and release the knob, repeat the same procedure by keeping the knob pressed for 15 seconds.

DANGER:

Release the button if the burner is not ignited within 15 seconds.

Wait at least 1 minute before trying again. There is the risk of gas accumulation and explosion!

Wok burner



Wok burners help you to cook faster. Wok, which is particularly used in Asian kitchen is a kind of deep and flat fry-pan made of sheet metal, which is used to cook minced vegetable and meat at strong flame in a short time.

Since meals are cooked at strong flame and in a very short time in such fry-pans that conduct the heat rapidly and evenly, the nutrition value of the food is preserved and vegetables remain crispy. You can use wok burner for regular saucepans as well.

6 How to operate the oven

General information on baking, roasting and grilling

WARNING
Hot surfaces cause burns!
Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

DANGER:
Be careful when opening the oven door as steam may escape.
Exiting steam can scald your hands, face and/or eyes.

Tips for baking

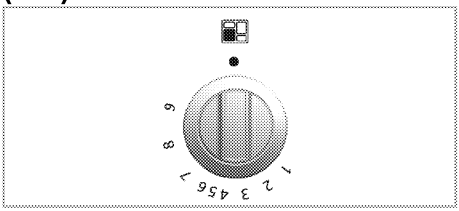
- Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- Place the baking mould in the middle of the shelf.
- Select the correct rack position before turning the oven or grill on. Do not change the rack position when the oven is hot.
- Keep the oven door closed.

Tips for roasting

- Treating whole chicken, turkey and large piece of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish should be placed on the middle or lower rack in a heat-resistant plate.

Gas level temperature conversion chart

How to operate the main gas oven (LHS)



The gas oven is operated by the gas oven control knob. In off position (top) the gas supply is Off.

Switch on the gas oven

The gas oven is ignited with the ignition button.

1. Open oven door.
2. Set the timer for a cooking time.

If the timer is not set, the oven will not work. The timer is set only LHS bottom oven.

2. Keep gas oven control knob pressed and turn it counterclockwise.
3. Press ignition button and release it again.
4. Keep the gas oven control knob pressed for 3 to 5 seconds.

» Repeat the process until the emanating gas is ignited.

5. Keep the gas oven control knob pressed for another 3 to 5 seconds. Be sure that gas has ignited and flame is present.
6. Select the desired baking power/ gas mark.
7. If there is no electricity; ignite the gas with the gas lighter from the ignition control hole.

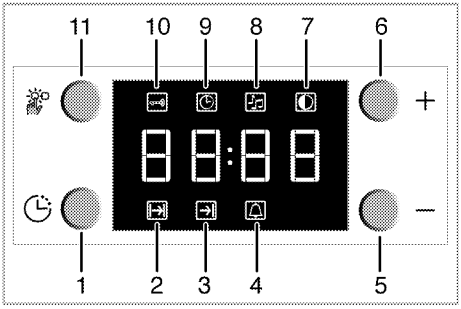
DANGER
There is the risk of gas compression and explosion!
Do not attempt to ignite the gas more that 15 seconds. If the burner is not ignited within 15 seconds, turn off the knob and wait for 1 minute. Ventilate the room before reattempting to ignite the burner. There is the risk of gas compression and explosion!

Switch off the gas oven

1. Turn gas oven control knob to off position (top).

Gas level	1	2	3	4	5	6	7	8	9
Temperature in °C	140	150	160	180	190	200	220	240	260
Temperature in °F	285	302	320	356	374	395	430	464	500

Using the oven clock



1 Program key
2 Cooking time
3 End of cooking time
4 Alarm
5 Minus key
6 Plus key
7 Screen brightness setting
8 Alarm volume
9 Current time
10 Keylock
11 Adjustment key

Maximum time that can be set for end of cooking is 5 hours 59 minutes.
Program will be cancelled in case of power failure. You must reprogram the oven.

While making any adjustments, related symbols will flash on the display. You must wait for a short time for the settings to take effect.

If no cooking setting is made, time of the day cannot be set.

Cooking time will be displayed once the cooking starts.

Cooking by specifying the cooking time:
You can set the oven so that it will stop at the end of the specified time by setting the cooking time on the clock.

1. To adjust the cooking time, Press Program key (1) and activate the Cooking Time symbol (2).
2. Press '–' / '+' (5/6) keys to set the cooking time.

» Once the Cooking Time is set, Cooking symbol will be displayed continuously.

If you want to set the end of cooking time to a later time:
After setting the cooking time on the clock, you can set the end of cooking time to a later time.

1. To adjust the cooking time, press Program key (1) and activate the Cooking Time symbol **(2)**.
2. Adjust the cooking time with Minus (5) and Plus (6) keys.

» Cooking Time symbol remains lit (displayed continuously) after setting the cooking time.

3. To set the End of Cooking Time, Press Program key (1) and activate the Cooking Time symbol (3).
4. Press - (5) and + (6) keys to set the end of cooking time.

» Once the End of Cooking Time is set, End of Cooking symbol and Cooking symbol will be displayed continuously. The End of Cooking Time symbol (3) will disappear as soon as the cooking starts.

5. Put your dish into the oven.
6. Select gas level.

» Oven timer automatically calculates the startup time for cooking by using the end of cooking time and the cooking period you have set.

7. After the cooking process is completed, **"End"** appears on the displayed and the alarm will sound.
8. Alarm signal will sound for 2 minutes. To stop the alarm signal, just press any key. Alarm will be silenced and current time will be displayed.

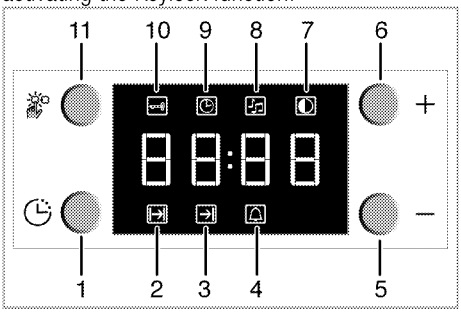
If you mute the alarm by pressing any key, the oven will restart operating. If you press any button at the end of the alarm period, the oven will restart operating.

9. Turn off the oven knob.

Using the keylock

Activating the keylock

You can prevent oven from being used by activating the Keylock function.



1 Program key
2 Cooking time
3 End of cooking time
4 Alarm
5 Minus key
6 Plus key
7 Screen brightness setting
8 Alarm volume
9 Current time
10 Keylock
11 Adjustment key

1. Press the key (11) to activate Keylock symbol (10).

» **"OFF"** will appear on the display.

2. Press **'+'** key (6) to activate the keylock.

» Once the keylock is activated, **"On"** appears on the display and the Keylock symbol (10) remains lit.

When the Keylock function is activated, control panel buttons except for the key (11) cannot be used.

Deactivating the keylock

1. Press Adjustment key (11) to activate Keylock symbol (10).

» "On" will appear on the display.

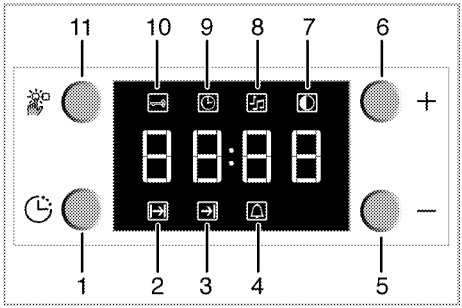
2. Press '–' (5) to deactivate the keylock.

» "OFF" will be displayed once the keylock is deactivated.

Using the clock as an alarm

You can use the clock of the product for any warning or reminder apart from the cooking programme.

The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Alarm clock will give a signal once the time you set is over.



1 Program key
2 Cooking time
3 End of cooking time
4 Alarm
5 Minus key
6 Plus key
7 Screen brightness setting
8 Alarm volume
9 Current time
10 Keylock
11 Adjustment key

Setting the alarm clock

1. Press Program key (1) to activate the alarm time symbol (4).

Maximum alarm time can be 23 hours and 59 minutes.

2. Adjust the alarm time using **„+"** /**„–"** (5/6) keys.

» Alarm symbol will remain lit and the alarm time will appear on the display once the alarm time is set.

3. At the end of the alarm time, Alarm Time symbol (4) will start flashing and the alarm signal is heard.

Turning off the alarm

1. To stop the alarm, just press any key.

» Alarm will be silenced and current time will be displayed.

If you want to cancel the alarm:

1. To reset the alarm time, press Program key (1) to activate the alarm time symbol (4).
2. Press and hold the **'–'** (5) key until **"00:00"** is displayed.

Alarm time will be displayed. If the alarm time and cooking time are set concurrently, shortest time will be displayed.

Changing alarm tone

1. Press Setting key (11) to activate the Alarm Tone symbol (8).
2. Adjust the desired tone using **„+"** /**„–"** (5/6) keys.

» Selected alarm tone will appear as **"b-01"**, **"b-02"** or **"b-03"** on the display.

Cooking times table for LHS -main oven

1st rack of the oven is the **bottom** rack.

Maximum load capacity of oven tray: 4 kg (8.8 lb).

The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

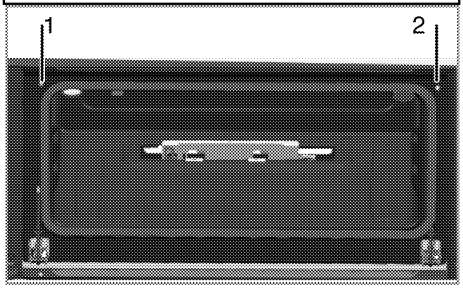
Stand dishes on a baking sheet to prevent spillages onto oven base and help keep oven clean.

Food	Preheating *	Insertion level	Control knob position	Cooking time
Roast beef; Sirloin, topside, toprump, rib	10 min.	2	5 - 6	20...40 mins then per 450 g/lb + 30 mins Medium 20 mins then per 450 g/lb + 20 mins, Well done 25 mins then per 450 g/lb + 25 mins
Roast Lamb; Leg, shoulder, rack, breast, whole neck fillet	10 min.	2	5 - 6	20...40 mins then per 450 g/lb + 20 mins
Roast pork, loin, shoulder, leg	10 min.	2	5 - 6	20...40 mins then per 450 g/lb + 25 mins
Roast chicken	10 min.	2	6 - 7	30…40 mins then per 450 g + 20 mins
Roast turkey	10 min.	2	6 - 7	30…40 mins, then per 450 g + 25 mins
Casseroles	–	2	4 - 5	2...3 hours
Whole fish	10 min.	2	4 - 5	25...35 mins §
Pasta bake	10 min.	3	5	30...40 mins §
Fruit pies	10 min.	3	4 - 5	25...35 mins §
Pizza	10 min.	4	6	30...40 mins, depending on thickness §
Small cakes - One tray	10 min.	3	4 - 5	30...50 mins
Victoria sandwich	10 min.	3	4 - 5	30...50 mins
Biscuits	10 min.	3	5	15...25 mins
Scones	10 min.	3	5	15...25 mins
Rich fruit cake (20-22cm)	10 min.	3	3	3...4 hours
* at control knob position 7 / § depending on quantity / # depending on size				

How to operate the grill (LHS)

WARNING
Hot surfaces may cause burns! Keep children away from the product.
Oven door remains slightly inclined when opened full and thus, possible splashes to not reach you.

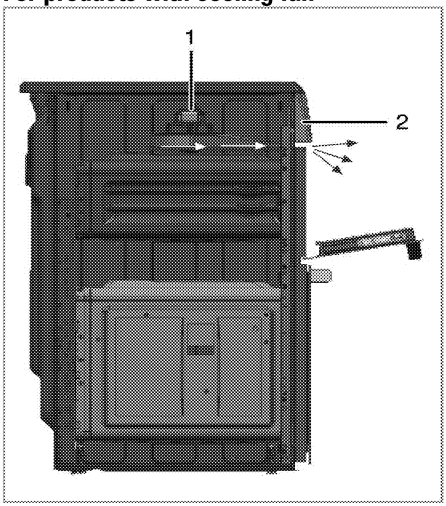
WARNING
This product is designed for OPEN DOOR GRILLING.



1. Door switch
2. Cut-off valve

The grill door has a cut-off valve (2). As a safety feature, this valve prevents the grill from working when the door is closed.

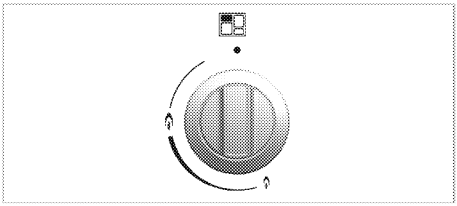
For products with cooling fan



1 Cooling fan
2 Control panel

While open door grilling, in order to protect control panel, knobs and related oven parts; a fan automatically starts working.

Because of the door switch, fan continues working until the grill door closed.



The grill is operated by the grill control knob. In off position (top) the gas supply is locked.
When the door fully open, it remains tilted slightly, so that any spillage will be directed away from you.

Switching on the grill

Gas grill is ignited with the ignition button.

1. Open the oven door.
2. Keep the knob pressed and turn it **clockwise** to the Grill symbol.
3. Press and release the ignition button.

» Repeat the procedure until the gas is ignited.

4. Keep the knob pressed for 3 to 5 seconds more.
5. Make sure that the grill is ignited.
6. If there is no electricity; ignite the gas with a gas lighter direct to grill burner.

DANGER
There is the risk of gas compression and explosion!
Do not attempt to ignite the gas more that 15 seconds. If the burner is not ignited within 15 seconds, turn off the knob and wait for 1 minute. Ventilate the room before reattempting to ignite the burner. There is the risk of gas compression and explosion!

Switching off the grill

1. Turn the Grill control knob to Off (upper) position.

Do not use the top rack for grilling.

Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.
Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

Cooking times table

- If food is cooking too quickly, it can be placed in the bottom of the grill pan.
- Do not place cookware with rough bases on the oven door.
- Ensure that there is at least 25mm space at top of oven when grilling larger foods or cookware.
- Do not place aluminium foil on the wire rack to grill on.
- Turn food over to ensure it is cooked on both sides
- Preheat oven first

1st rack of the oven is the **bottom** rack.

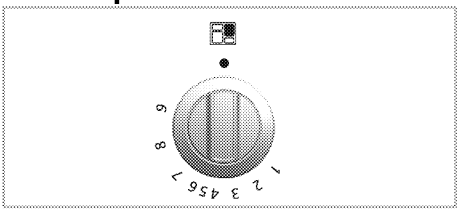
Do not use the top rack for grilling.

The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

Grilling with gas grill

Food	Preparation/setting	Grilling time #
Toast	Place on wire rack in grill pan.	1-3 mins
Bacon	Place on wire rack in grill pan.	3-6 mins
Gammon steaks	Place on wire rack in grill pan.	8-15 mins
Beefburgers	Place on wire rack in grill pan.	8-15 mins
Sausages	Place on wire rack in grill pan.	6-10 mins
Chops, chicken pieces	Place on upturned wire rack in grill pan.	15-30 mins
Fish fillets, fish fingers	Place on wire rack in grill pan.	10-20 mins
Grilling /browning tops of foods e.g. cottage pie	Place on base of top oven.	3-6 mins
# depending on size resp. thickness		

How to operate the RHS oven



The gas oven is operated by the gas oven control knob. In off position (top) the gas supply is Off.

Switch on the gas oven

The gas oven is ignited with the ignition button.

1. Open oven door.
2. Keep gas oven control knob pressed and turn it counterclockwise.
3. Press ignition button and release it again.
4. Keep the gas oven control knob pressed for 3 to 5 seconds.

» Repeat the process until the emanating gas is ignited.

Gas level temperature conversion chart

Gas level	1	2	3	4	5	6	7	8	9
Temperature in °C	130	130	140	170	180	200	220	240	265
Temperature in °F	248	266	285	338	356	395	430	464	509

5. Keep the gas oven control knob pressed for another 3 to 5 seconds. Be sure that gas has ignited and flame is present.
6. Select the desired baking power/ gas mark.
7. If there is no electricity; ignite the gas with the gas lighter from the ignition control hole.

DANGER
There is the risk of gas compression and explosion!
Do not attempt to ignite the gas more that 15 seconds. If the burner is not ignited within 15 seconds, turn off the knob and wait for 1 minute. Ventilate the room before reattempting to ignite the burner. There is the risk of gas compression and explosion!

Switch off the gas oven

1. Turn gas oven control knob to off position (top).

Cooking times table for Grill (LHS)

The values indicated in the table below are data indicative. They may vary according to the type of food as well as your preferences of cooking.

Baking and roasting

Level 1 is the bottom level in the oven.

Food	Preheating *	Insertion level	Control knob position	Cooking time
Roast beef, Sirloin, topside, toprump, rib	10 min.	2	5 - 6	20...40 mins then per 450 g/lb + 30 mins Medium 20 mins then per 450 g/lb + 20 mins Well done 25 mins then per 450 g/lb + 25 mins
Roast Lamb; Leg, shoulder, rack, breast, whole neck fillet	10 min.	2	5 - 6	20...40 mins then per 450 g/lb + 20 mins
Roast pork; loin, shoulder, leg	10 min.	2	5 - 6	20...40 mins then per 450 g/lb + 25 mins
Roast chicken	10 min.	2	6 - 7	30…40 mins then per 450 g + 20 mins
Roast turkey	10 min.	2	6 - 7	30…40 mins, then per 450 g + 25 mins
Casseroles	–	2	4 - 5	2...3 hours
Whole fish	10 min.	2	4 - 5	25...35 mins §
Pasta bake	10 min.	3	5	30...40 mins §
Fruit pies	10 min.	3	4 - 5	25...35 mins §
Pizza	10 min.	4	6	30...40 mins, depending on thickness §
Small cakes - One tray	10 min.	3	4 - 5	30...50 mins
Victoria sandwich	10 min.	3	4 - 5	30...50 mins
Biscuits	10 min.	3	5	15...25 mins
Scones	10 min.	3	5	15...25 mins
Rich fruit cake (20-22cm)	10 min.	3	3	3...4 hours

* at control knob position 7 / § depending on quantity / # depending on size

7 Maintenance and care

General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.

DANGER:
Disconnect the product from mains supply before starting maintenance and cleaning works.
There is the risk of electric shock!

DANGER:
Allow the product to cool down before you clean it.
Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.

The surface might get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Do not use steam cleaners to clean the appliance as this may cause an electric shock.

Cleaning the hob

Gas hobs

1. Remove and clean the saucepan carriers and burner caps.
2. Clean the hob.
3. Install the burner caps and make sure that they are seated correctly.
4. When installing the upper grills, pay attention to place the saucepan carriers so that the burners are centered.

Cleaning the control panel

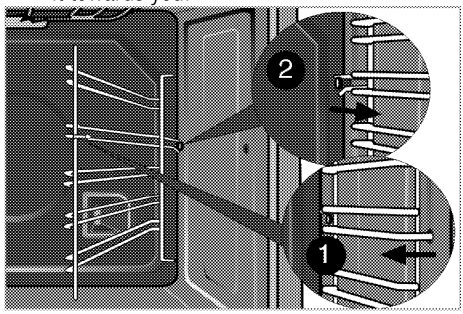
Clean the control panel and knobs with a damp cloth and wipe them dry.

Do not remove the control buttons/knobs to clean the control panel.
Control panel may get damaged!

Cleaning the oven/grill cavities

To clean the side wall

1. Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
2. Remove the side rack completely by pulling it towards you.



Catalytic walls

Side walls or just back wall of oven interior may be covered with catalytic enamel.
The catalytic walls of the oven must not be cleaned. The porous surface of the walls is self-

cleaning by absorbing and converting spitting fat (steam and carbon dioxide).

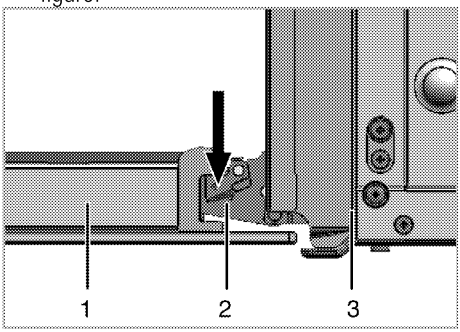
Clean oven door

To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.

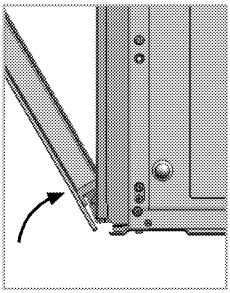
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

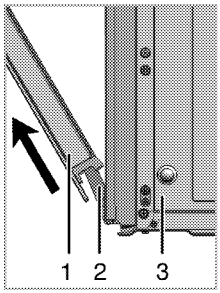
Removing the drop down oven doors

1. Open the front door (1).
2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



1 Front door
2 Hinge
3 Oven



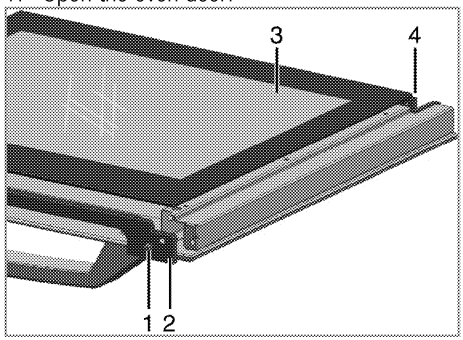


3. Move the front door to half-way.
4. Remove the front door by pulling it upwards to release it from the right and left hinges.

Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Removing the door inner glass

1. Open the oven door.



1 Screw
2 Plastic profile
3 Inner glass pane
4 Plastic slot

2. Take out the screw(1) with a screwdriver
3. Take out the profile (2) than hold up to inner glass (3).
4. Then group the door again, put the glass pane (3) to the plastic slots (4) and group the profile.

Replacing the oven lamp

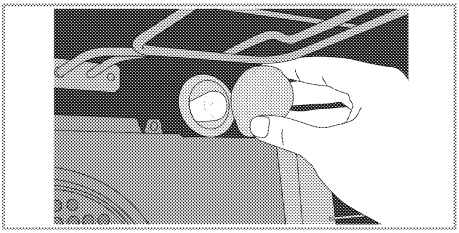
DANGER:
Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock.
Hot surfaces may cause burns!

The oven lamp is a special electric light bulb that can resist up to 300 °C. See for details. Oven lamps can be obtained from Authorised Service Agents.

Position of lamp might vary from the figure.

If your oven is equipped with a round lamp:

1. Disconnect the product from mains.
2. Turn the glass cover counter clockwise to remove it.



3. Remove the oven lamp by turning it counter clockwise and replace it with the new one.
4. Install the glass cover.

8 Troubleshooting

Oven emits steam when it is in use.

- It is normal that steam escapes during operation. >>> *This is not a fault.*

Product emits metal noises while heating and cooling.

- When the metal parts are heated, they may expand and cause noise. >>> *This is not a fault.*

Product does not operate.

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*
- Buttons/knobs/keys on the control panel do not function. >>> *Keylock may be enabled. Please disable it. (See. Using the keylock, page 27)*

Oven light does not work.

- Oven lamp is defective. >>> *Replace oven lamp.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

Oven does not heat.

- Function and/or Temperature are not set. >>> *Set the function and the temperature with the Function and/or Temperature knob/key.*
- In models equipped with a timer, the timer is not adjusted. >>> *Adjust the time.*
  (In products with microwave oven, timer controls only microwave oven.)
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

There is no ignition spark.

- No current. >>> *Check fuses in the fuse box.*
- Time is not set. >>> *Set the time.*

There is no gas.

- Main gas valve is closed. >>> *Open gas valve.*
- Gas pipe is bent. >>> *Install gas pipe properly.*

Burners are not burning properly or at all.

- Burners are dirty. >>> *Clean burner components.*
- Burners are wet. >>> *Dry the burner components.*
- Burner cap is not mounted safely. >>> *Mount the burner cap properly.*
- Gas valve is closed. >>> *Open gas valve.*
- Gas cylinder is empty (when using LPG). >>> *Replace gas cylinder.*

(In models with timer) Clock display is blinking or clock symbol is on.

- A previous power outage has occurred. >>> *Adjust the time / Switch of the product and switch it on again.*

Consult the Authorised Service Agent or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

9 Guarantee and Service

Your Cooker is guaranteed against the cost of breakdown repairs for twelve months from the date of the original purchase.

What is covered?

- Repairs necessary as a result of faulty materials, defective components or manufacturing defects.
- The cost of functional replacement parts, but excluding consumable items.
- The labour cost of a Leisure Consumer Products approved repairer to carry out the repair.

What is not covered?

- Transit, delivery or accidental damage or misuse and abuse.
- Cabinet or appearance parts, including knobs, ṣaps, handles or container lids.
- Accessories or consumable items including but not limited to filters and light bulbs.
- Repairs required as a result of unauthorized repair or inexpert installation that fails to meet the requirements contained in the user instruction book.
- Repairs to products used on commercial or non-residential household premises.

Important notes

- Your Leisure Consumer Product is designed and built for domestic household use only.
- The guarantee will be void if the product is installed or used in commercial or non-residential domestic household premises.
- The product must be correctly installed, located and operated in accordance with the instructions contained in the User Instruction Booklet provided.
- Professional installation by a qualified Electrical Domestic Appliance Installer is recommended for all Washing Machines, Dishwashers, Electric Cookers and Cooker Hoods.
- Gas Cookers must only be installed by a Gas Safe (or BORD GAIS) registered Gas Installer.
- The guarantee is given only within the boundaries of the United Kingdom and the Republic of Ireland.
- The guarantee is applicable only to new products and is not transferable if the product is resold.
- Leisure Consumer Products disclaims any liability for incidental or consequential damages.
- The guarantee does not diminish your statutory or legal rights.

Please keep your purchase receipt or other proof of purchase in a safe place; you will need to have it should the product require attention under guarantee.

You should also complete the details below; it will help us assist you when requesting service. (The model is printed on the Instruction Booklet and Serial Number is printed on the Rating Label affixed to the appliance)

Model No: _____ Serial No: _____

Retailer: _____ Date of purchase: _____

For service under guarantee simply telephone the appropriate number below

UK Mainland & Northern Ireland		**Republic of Ireland**	
Fridges & Freezers	0845 600 4903	All Refrigeration,	01862 34 11
Electric Cookers	0845 600 4921	All Cookers,	
Gas & Dual Fuel Cookers	0845 600 4921	Washing Machines	
Washing Machines & Dishwashers	0845 600 4906	& Dishwashers	

Before requesting service please check the trouble-shooting guide in the Operating Instructions as a charge may be levied where no fault is found even though your product may still be under guarantee.

Service once the manufacturer's guarantee has expired

If you have purchased an extended guarantee please refer to the instructions contained within the extended guarantee agreement document. Otherwise please call the appropriate number above where service can be obtained at a charge.

Should you experience any difficulty in obtaining service please contact the Leisure Consumer Products Customer Help-Line.

Tel: 0845 600 4918 e-mail: service@leisurecp.co.uk

Leisure Consumer Products
36-38 Caxton Way
Watford
Herts WD18 8UF
Tel: 0845 6004916
Facsimile: 0845 6004922
www. Leisurecp.co.uk

Part no.285.3017.01
R.AB/02.09.2013